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U. S. Department of Agriculture

Housekeepers' Chat

Wednesday, June 4, 1930.

Not for Publication

Subject: "Chicken Salad and Strawberry Cake." Menu and recipes from Bureau of Home Economics, U. S. D. A. (Note: If this program is too long, broadcast second recipe tomorrow).

Bulletin available: "Aunt Sammy's Radio Recipes."

--ooOoo--

Sally Jean is getting ready to entertain ten of her best girl friends--all members of the graduating class of 1930 -- Clay County High School. You've heard of that high school? Well, I'm not surprised--it's a real school, and Sally Jean is a real girl--a sweet girl graduate of 1930.

Sally Jean pondered and pondered, about what to serve at this farewell luncheon -- you see there will be 10 guests -- 12 people to serve, including Sally Jean and her mother.

"I want something easily prepared," said Sally Jean, "and of course it must be something the girls will like."

We discussed a number of nice luncheon menus -- but it seemed as if every one involved too much last-minute work.

"How about a salad?" asked Sally Jean. "A chicken salad, for instance?"

There was a laugh from the sun parlor, where brother Jimmy was studying for final exams.

"Chicken salad!" said Jim. "Can't you be original? Don't you remember the poor dumbunny who couldn't order anything but 'A chicken salad, please.' Come on now, Sister Sally -- don't be so conventional."

Sister Sally aimed a sofa pillow at the sun parlor, and Brother Jimmy ducked.

"You concentrate on algebra," said Sally Jean, "and leave this luncheon to me. All girls like chicken salad. I don't care if it is conventional. Mother's chicken salad is always uncommonly good -- and everybody will be happy."

"A good time will be had by all," added Jim. "All the samey, I don't see what's the good of an education, if a girl can't think of anything more highbrow than Chicken Salad."

1. The first part of the report is a general introduction to the subject of the study. It discusses the importance of the problem and the objectives of the research.

2. The second part of the report is a detailed description of the methods used in the study. It includes a discussion of the experimental design, the data collection procedures, and the statistical analysis techniques.

3. The third part of the report is a presentation of the results of the study. It includes a discussion of the findings, a comparison of the results with previous research, and a conclusion about the significance of the study.

4. The fourth part of the report is a discussion of the implications of the study. It includes a discussion of the practical applications of the findings, a discussion of the limitations of the study, and a discussion of the need for further research.

5. The fifth part of the report is a summary of the study. It includes a brief overview of the main findings and a final conclusion about the significance of the study.

6. The sixth part of the report is a list of references. It includes a list of all the sources used in the study, including books, articles, and other documents.

7. The seventh part of the report is an appendix. It includes a list of all the data collected during the study, including raw data and processed data.

8. The eighth part of the report is a glossary. It includes a list of all the terms used in the study, including technical terms and common terms.

9. The ninth part of the report is a list of figures. It includes a list of all the figures used in the study, including graphs, tables, and other visual aids.

10. The tenth part of the report is a list of tables. It includes a list of all the tables used in the study, including data tables and summary tables.

11. The eleventh part of the report is a list of abbreviations. It includes a list of all the abbreviations used in the study, including technical abbreviations and common abbreviations.

12. The twelfth part of the report is a list of symbols. It includes a list of all the symbols used in the study, including mathematical symbols and other symbols.

"Don't mind him," said Sally Jean. "He'll be right friendly after while -- soon as he wants some help with his algebra."

After that, Sally Jean and I got down to business, and evolved this menu: Chicken Salad; Lattice Potatoes; Hot Sally Lunn; Fruit Punch; Strawberry Ice Box Cake; Salted Nuts, and Candy.

I'm going to give you two recipes today -- one for the Chicken Salad, and one for the Strawberry Ice Box Cake. There's a recipe for Hot Sally Lunn in the Radio Cookbook, and I broadcast directions for Fruit Punch last week.

Sally Jean bought clever nut cups, for 10 cents apiece. Attached to each paper cup there is a tiny card, with a fortune printed on one side. On the other side, Sally Jean will write the name of a guest.

Please get your pencils now, and plenty of paper. Here are the directions for Chicken Salad -- enough Chicken Salad to make 12 servings. Seven ingredients:

A fowl weighing 5 pounds, or	2 slices onion
2 smaller fowls	Salt
3 bunches celery	Mayonnaise dressing, and
1 cup mild vinegar	Lettuce

Simmer the chicken until tender in a small quantity of lightly salted water. Let it cool in the broth. After the chicken is cold, remove the skin, strip the meat from the bones, and cut it into small pieces of even size. In the meantime allow a few slices of onion to soak in a cup of mild vinegar to give it a slight onion flavor. Remove a cup of chicken fat from the cold broth and mix it with this vinegar. Pour this mixture over the chicken, adding more salt and vinegar if needed to season it well. Let this stand, or marinate, for several hours or overnight. Cut the celery stalks and some of the tender leaves in small pieces and let it stand in a cold place until it is crisp. Mix enough thick, well-seasoned mayonnaise dressing with the chicken to coat the pieces well. Shortly before the salad is to be served, add the celery and more mayonnaise if needed. Add still more salt if needed. Pile the salad lightly on crisp lettuce and serve at once.

If desired, add a fourth cup of capers when the celery and chicken are combined. Hard-cooked eggs may be used as a garnish or cut in pieces and mixed with the chicken to make it go further.

Did I tell you that Sally Jean will use a garnish of radish roses and olives? She will. One nice thing about this Chicken Salad is that it can be prepared ahead of time, that is, all but the last-minute mixing with the mayonnaise. The Lattice Potatoes, too, can be done the day before. With ten guests to serve, these are important items. Sally Jean's mother will make the salad, but Sally Jean herself will make the Strawberry Ice Box Cake. Here is how, with 9 ingredients:

R-H.E. 6/4

1 tablespoon gelatin
1/4 cup cold water
1/2 cup boiling water
1-1/4 cups sugar
1 quart strawberries, crushed

1 tablespoon lemon juice
1 cup cream whipped
1/4 teaspoon salt, and
Sponge cake

Nine ingredients, for Strawberry Ice Box Cake: (Repeat).

Soak the gelatin in the cold water for 5 minutes. Add the boiling water and the sugar and stir until the gelatin and sugar are dissolved. Mash the berries, add the lemon juice, and combine with the gelatin mixture, and chill. When partially set fold in the whipped cream to which the salt has been added. Chill again, then spread between layers of sponge cake and keep in a refrigerator several hours or overnight before serving.

Now let's see whether we have forgotten anything: Chicken Salad, with a garnish of radish roses and olives; Lattice Potatoes; Hot Sally Lunn, which will be timed, to come out of the oven at just the proper moment; Fruit Punch; Strawberry Ice Box Cake; Salted Nuts and Candy.

We had just finished this menu -- Sally Jean and I -- when Brother Jim entered the room, a book in his hand.

"Didn't I tell you so?" whispered Sally Jean. "See how polite he can be, when he wants help with his algebra."

"Might I please see the menu?" asked Jimmy. "My -- that certainly does look good, Sis. I was only kidding about the Chicken Salad. Is there anything I can do to help?"

Well, that's the way brothers are -- and I'm not sure that anything can be done about it.

Thursday: "Reliable Methods of Home Canning."

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The photograph captures a large assembly of people, likely at a formal gathering or conference. The individuals are densely packed, filling the frame from the foreground into the background. Many of the men are wearing dark suits and ties, suggesting a formal occasion. The setting appears to be a large hall or auditorium, with the crowd organized into loose rows. The lighting is somewhat soft and even, typical of indoor flash photography from that era. The overall impression is one of a significant, organized event with a high attendance of formally dressed individuals.